

Our mission is to create mindfulness around food waste and the recycling process via composting and soil education.

What do we do?

Building Mindful Waste Management







Food Scraps Pick-up Service



Business - \$25/month 18g or

\$50/month 32g roll cart

Residential - \$15/month

Community Food Scraps Bins -

\$Free

Bicycle Powered!

Education Workshops

Elementary School, High Schools, Alternative schools, MSU & Drury, Community Gardens (SCG)





Community Food Scraps Bins

FREE



1st Bin location- Otts Pasta @ Cherry and Pickwick

2nd Bin location- C-Street: in progress

3rd Bin location- Downtown: in progress

No Financial Barriers Access!

Private business property needed

Zero Waste Events

Goal is to guide other groups to becoming more sustainable.

James River Basin, Ozark Greenways, Springfield Community Gardens.





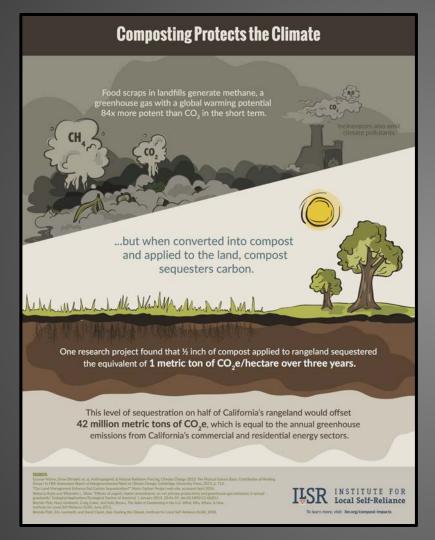
Why is composting important?



25 YEARS!

Backyard composting of a lettuce head takes 1-2 weeks.





- Food in Landfill creates
 Methane, 84x more potent
 than CO2
 - CARBON
 SEQUESTRATION
 is a solution to Global
 warming
- Marin Carbon Project in California

We have a Waste Problem

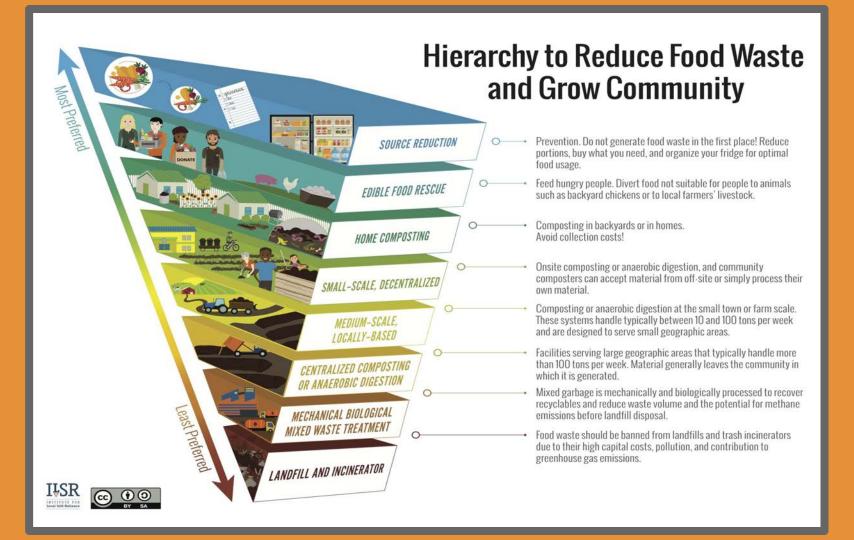
Springfield produces 660 tons of waste per day.

12% of that is food waste.

Equivalent to 40 cars per day going to the landfill!





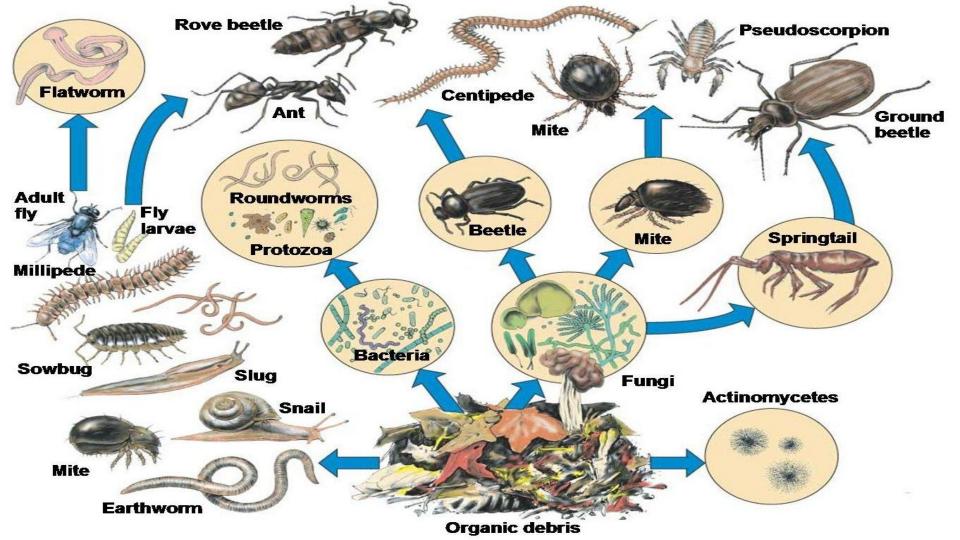




We have to Close the Food Loop, if we want a Sustainable Future

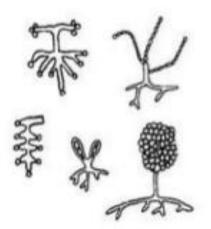


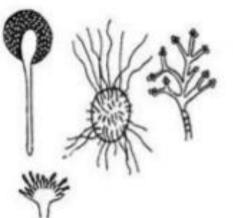


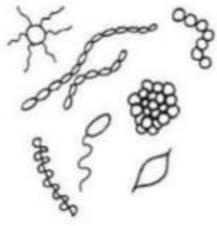


COMPOST MICROORGANISMS MAGNIFIED 1,000 TIMES









Actinomycetes

100 thousand - 100 million per gram of compost

Fungi

10 thousand - 1 million per gram of compost

Bacteria

100 million - 1 billion per gram of compost

Microorganisms have requirements:

- Carbon for energy microorganisms oxidize carbon
- Nitrogen for growth and reproduction
- Oxygen to aid in decomposition and oxidation of carbon
- Water to maintain activity without causing anaerobic condition

Illustration from Saba Cooperative





The Soil Food Web Arthropods Shredders Nematodes Root-feeders Arthropods Predators Birds Nematodes Fungal- and bacterial-feeders Fungi Mycorrhizal fungi Saprophytic fungi Nematodes **Plants** Predators Shoots and Organic Protozoa Amoebae, flagellates, Matter and ciliates Waste, residue and **Animals** metabolites from Bacteria plants, animals and microbes

First trophic level: Photosynthesizers

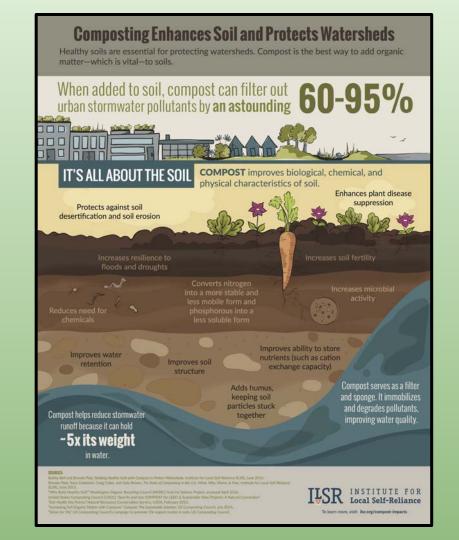
Second trophic level:

Decomposers Mutualists Pathogens, Parasites Root-feeders Third trophic level:

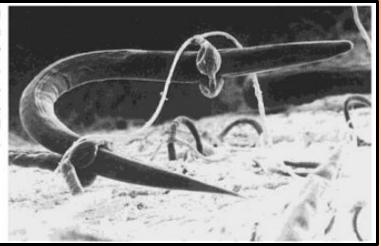
Shredders Predators Grazers Fourth trophic level: Higher level predators Fifth and higher trophic levels: Higher level predators

- Improves heavy clay soils
- Binding soil particles also helps improve aeration, root penetration and water infiltration and reduces crusting of the soil surface.
- In sandy soils, additional organic matter helps with nutrient and water retention.
- Compost increases the activity of soil microorganisms

"The following comes from the Institute for Local Self-Reliance (www.ilsr.org), a national nonprofit organization working to strengthen local economies, and redirect waste into local recycling, composting, and reuse industries. It is reprinted here with permission."



A foraging, root-eating nematode, trapped by a fungal hypha. Courtesy H. H. Triantaphyllou. Reprinted, with permission, from http://www.apsnet.org/, American Phytopathological Society, St. Paul, Minnesota.



Compost adds fungal hyphae along with other beneficials to the soil to help fight against root feeding nematodes, disease, and pests.

Synthetic fertilizers and over working the soils kill the microorganisms breaking the natural defense shields for plants and soil life.



With no fungal hyphae barring the way, a nematode penetrates a tomato root to feed. Photograph by William Weryin and Richard Sayre, USDA-ARS.





Greens

About half of the pile should be nitrogen-rich 'greens' like fresh garden waste, grass clippings or fruit and vegetables. Avoid weed seeds.

Add oxygen to reduce odours and break down materials faster. Simply stir the pile or use an aerated pipe.



About half of the pile should be carbon-rich 'browns' like dried plants, dried leaves, woodchips or straw. You can store extra nearby.





Include small amounts of soil to reduce odours and add beneficial microbes.



Add moisture during hot, dry weather to help materials break down. Keep your pile as moist as a damp sponge.



Materials Needed for a Healthy Compost Pile

NITROGEN = GREEN MATERIALS



fresh grass clippings, green plant material, food scraps, used coffee grounds, living materials CARBON = BROWN MATERIALS



leaves, mulch, dried plant material, cardboard, paper

AIR = INVISIBLE MATERIALS

compost needs fresh air just like we do. We add air to compost by turning and lifting it.



WATER = LIQUID MATERIAL



every living thing needs water - 50% moisture content

Materials Needed to Start Composting at Home



- Pallets- Recycled and Heat Treated
- Chicken Wire
- Cardboard
- Mulch, paper, and/or leaves (carbon)
- Pitch Fork
- Compost Thermometer- optional but recommended



- Countertop compost container
- Friendly reminder on your fridge to check and turn your compost pile



- ★ 4x4x4
- **★** Location
- ★ Cardboard barrier
- ★ Materials cut to 6" or smaller
- ★ Layering 4-8" with C and N, can add soil
- ★ Watering
- ★ Regular Turning
- **★** Check Temperature



BUILDING A PROPER COMPOST PILE

MULCH: wood chips, straw

4-6" of Cured Compost, Topsoil or Garden Soil

BROWNS

GREENS

BROWNS

GREENS: veggie scraps, manure, grass clippings, worm casings, hay, compost, coffee grounds

BROWNS: straw, fall leaves, shredded paper, pine needles, wood chips

Wet sheets of Cardboard or Newspaper

Soil Amendments: gypsum, peat moss, bone meal, blood meal, coconut coir, rock dust. etc.

WHAT A HAPPY COMPOST NEEDS

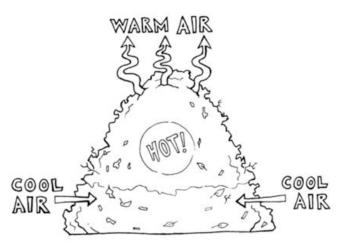
4 x 4 x 4 size compost container Cut materials into 6 inches or smaller A cardboard barrier Layer every 4-8" with Carbon & Nitrogen, can add soil Water Regular turning

Pile Building: Important Parameters

- ✓ Bulk Density
- ✓ Pile Size
- √ Pile Shape



A participant of the Neighborhood Soil Rebuilders Master Composter program puts the hand-squeeze moisture test to use. Source: Institute for Local Self-Reliance.



In a properly built aerobic compost pile, air circulates much like in a house with a hot fireplace and a chimney. As the center of the pile heats up, hot air rises from the middle, which pulls cool air into the pile.

Source: Institute for Local Self-Reliance

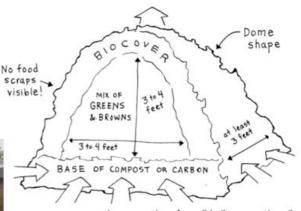




The Science & Art of Composting

- ✓ Building your composting pile
 - The basic steps
 - Achieve a thorough initial mix





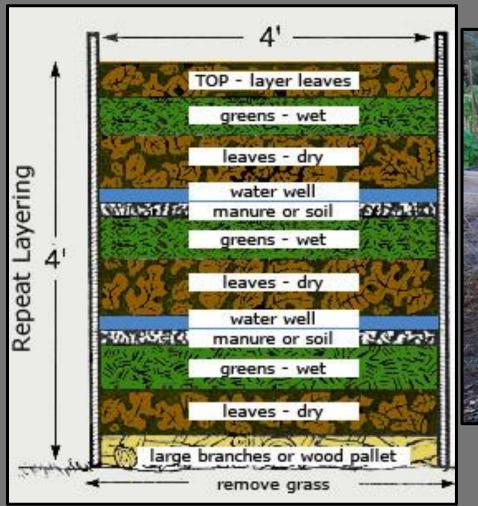
A cross-section of a well-built composting pile.

Source: Institute for Local Self-Reliance

The NYC Compost Project hosted by Earth Matter NY is located on Governors Island and composts food scraps from the broader NYC community. Source: Earth Matter.









50% moisture





It's great to use recycled materials.



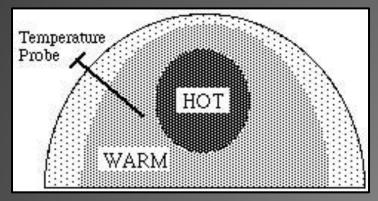






Air Movement Key!!





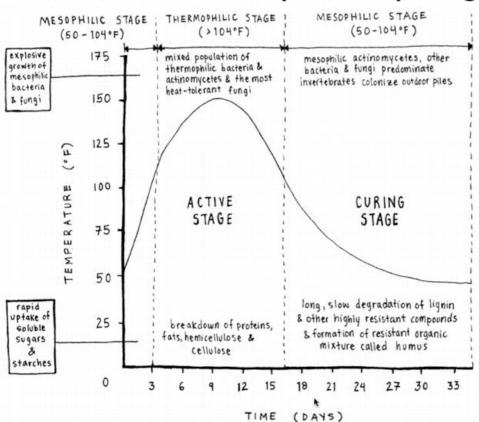




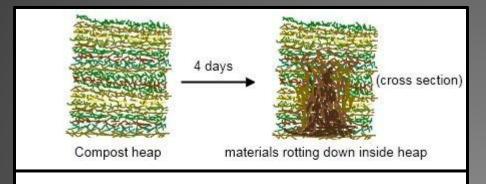
- Check Temp in three different locations
- Check Often- it's fun
- ReoTemp Compost thermometer- Amazon \$20

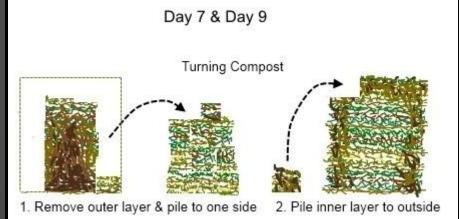
135-160 degrees F 3-5 days

Three Phases of Thermophilic Composting



The Three Phases of Thermophilic Composting. Illustration adapted with permission from Nancy Trautman and Marianne Krasny's Composting in the Classroom: Scientific Inquiry for High School Students (1997).





- Turning required for hot compost
- Turning adds oxygen and fuels decomposition
- Finish product is healthier and available sooner
- Turn once a week if you can or every other week
- Allows for you to check on materials in pile and fix things if needed



Aerated Static Pile

- Large amount of materials
- Farms
- No turning needed
- More costly up front
- Electricity needed





Windrow Style Composting: Used for bigger amounts of materials and farm settings



Good setup for Farms BUT-- Needs to be turned often to incorporate oxygen. Concrete can have chemicals that leach into compost over time.







Making Compost Cool Again is Very Simple

- Always cover food scraps with carbon and a biocover or tarp!
 - Keeps unwanted bugs and animals out
- Keeping the pile at the right temperatures
 - Nothing above 160 degrees
 - Starts killing good bacteria and N loss
 - > 131-160 for 3-5 days
 - Best temp to kill seeds, and diseases
 - Insures healthy compost

Don't forget to make time to TURN your pile & Check Moisture

Diagnosing Problems and Knowing the Solutions

Problems

→ The pile has a bad odor.

- → No composting seems to be taking place
- Not hot enough but moist enough.
- → Moist enough and smells fine but not enough decomposition. . .

Solutions

- → Pile may be too wet, too tight or too much Nitrogen. Turn pile and add dry carbon.
- Moisten the pile while turning and add Nitrogen.
- → Pile maybe too small and not enough Nitrogen
- → Not enough Nitrogen to fuel the decomposition. Feed pile fresh green material



Need Red Wigglers

Can not feed acid or citrus

Temperature

Air and room to move

Bedding material







Bokashi Compostina

- Indoor composting
- Fermentation
- Drain off liquid
- Can compost everything- including meats, dairy, bones
- Pricey
- Has a capacity
- Still need to compost leftovers

Application



- Weed suppressor
- 1-2 inch application
- Use CURED compost
- Used as a Mulch







Support Composting!





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